

### **European Organic Verification Program Allowed Ingredients and Processing Aids List**

All organic ingredients and processing aids used in processed products certified under the European Organic Verification Program must be listed in the tables below *and* be used according to the restrictions or annotations noted within the tables. Restrictions and annotations for ingredients and processing aids listed within the National Organic Program's National List also apply.

#### Non-Organic, Agricultural Ingredients Allowed in Processed Products (EEC 2092/91 Annex VI)

Non-Organic, Agricultural Ingredients:	Restrictions or Annotations
Single, unprocessed vegetable products as well as products derived	Must be dried by appropriate washing, cleaning, thermic and/or
therefrom	mechanical processes and/or by physical processes
Edible fruits, nuts and seeds:	
Acorns	
Cola Nuts	
Gooseberries	
Maracujas	
Raspberries (dried)	
Red currants (dried)	
Edible spices and Herbs:	
Nutmeg	
Pepper green	
Pepper (Peruvian)	
Horseradish seeds	
Lesser glanga	
Safflower flowers	
Watercress herb	
Algae (including seaweed) permitted in conventional foods	
Processed vegetable products	Must be dried by appropriate washing, cleaning, thermic and/or
	mechanical processes and/or by physical processes.
	Food additives or flavorings are excluded.
Refined or unrefined fats or oils that have not been chemically modified	January Control of the Control of th
are allowed ,as long as they are <b>not derived from</b> :	
Cocoa	
Coconut	
Olive	
Sunflower	
Palm	
Rape	
Safflower	
Sesame	
Soya	
The following sugars, starches and other products from cereals and	
tubers:	
Fructose	
Rice paper	
Unleavened bread paper	
Starch from rice and waxy maize	Must not be chemically modified
Miscellaneous:	
Pea protein	
Rum obtained from cane sugar juice	
Kirsch prepared on the basis of fruits and flavorings	
Animal products:	
Gelatin	
Whey powder 'herasuola'	
Casings	Only until April 1, 2004
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## **European Organic Verification Program Allowed Ingredients and Processing Aids List**

#### Non-Organic, Non-Agricultural Ingredients Allowed in Processed Products (EEC 2092/91 Annex VI, IBS Appendix 4)

Non-Organic, Non-Agricultural Ingredients	Restrictions or Annotations
Agar	
Alginic acids	
Ammonium carbonates	May only be used as a leavening agent for cereal products, confectionery, and baked goods
Arabic gum	May only be used for milk products, fat products, confectionery, sweets, or eggs.
Ascorbic acid	
Calcium carbonates	All authorized functions except coloring
Calcium citrates	
Carbon dioxide	
Carrageenan	
Citric acid	
Flavorings	Only volatile (essential) oils produced by means of solvents such as oil, water, ethanol, carbon dioxide and mechanical and physical processes may be used.
Guar gum	
Lactic acid	
Lecithin	
Locust bean gum	
Magnesium carbonates	
Micro-organisms	Must not be genetically modified or derived from a GMO. (IBS 6.2.4) Must have been grown on substrates that consist entirely of organic ingredients and substances included on IFOAM Appendix 4. (IBS 6.2.4)
Minerals (trace elements included), vitamins, amino acids and other nitrogen compounds	May only be used in situations where the use is legally required or where severe dietary or nutritional deficiency can be demonstrated. (IBS 6.2.3)
Mono calcium phosphate	May only be used as a raising agent for self raising flour
Nitrogen	
Oxygen	
Pectin	Unmodified pectin only
Potassium alginate	
Potassium carbonates	
Silicon dioxide	May only be used as an anti-caking agent for herbs and spices
Sodium alginate	N N
Sodium carbonates	
Sodium hydroxide	May only be used in sugar production and for the surface treatment of traditional bakery products.
Tartaric acid	May only be used for wine
Tocopherol-rich extract	May only be used as anti-oxidant in fats and oils
Xanthan gum	May only be used for fat products, fruit and vegetable products, or for cakes and biscuits

#### Processing Aids Allowed for use in Processed Products (EEC 2092/91 Annex VI, IBS Appendix 4)

Processing Aids	Restrictions or Annotations
Activated carbon	
Beeswax	May only be used as a releasing agent
Bentonite	May only be used for fruit and vegetable products



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Calcium carbonate	
Calcium chloride	May only be used as a coagulation agent
Magnesium chloride	May only be used as a coagulation agent for soybean products only
Calcium hydroxide	May only be used as a food additive for maize tortilla flour and as a processing aid for sugar.
Carbon dioxide	
Carnauba wax	May only be used as a releasing agent
Casein	May only be used for wine
Citric acid	May only be used in oil production and in the hydrolysis of starch
Diatomaceous earth	May only be used for sweeteners and wine
Egg white albumen	May only be used for wine
Ethanol	May only be used as a solvent
Gelatin	May only be used for wine, fruit and vegetables.
Hazelnut shells	
Kaolin	
Micro-organisms and enzymes	Must not be genetically modified or derived from a GMO. (IBS 6.2.4)  Must have been grown on substrates that consist entirely of organic ingredients and substances included on IFOAM Appendix 4. (IBS 6.2.4)
Nitrogen	May only be used in the crystallization process in sugar preparation
Perlite	
Potassium carbonate	May only be used in the drying of grapes
Rice meal	
Silicon dioxide (amorphous)	May only be used for wine, fruit and vegetable processing.
Sodium carbonate	May only be used in sugar production
Sodium hydroxide	May only be used in sugar production and for the surface treatment of traditional bakery products.
Vegetable oils	May only be used as a greasing, releasing, or anti-foaming agent